Cornbread
Big Thunder Ranch, Disneyland® park

1 cup granulated sugar
½ cup salad oil
2 ea. eggs, large
1 tsp. pure vanilla extract
⅔ cup milk
2 cups all-purpose flour
2 tsp. baking powder
⅓ cup milk
½ cup Cornmeal

Combine sugar, oil, eggs and vanilla extract. Mix on medium/high for 2 minutes. Add ⅔ cup milk and mix until well blended. Add the flour and baking powder. Mix until well blended, about 4 minutes, scraping bowl frequently. Add ⅓ cup milk and cornmeal. Mix for 5 more minutes.

Pour into a greased 9x13 pan. Bake at 375 degrees until toothpick inserted into center comes out clean (about 22-28 minutes). Serve with honey butter.

Enjoy!

Your pal,
Mickey Mouse